



Hentley Farm

Barossa Valley
Wines

2015 The Rogue Field Blend

A modern food friendly style that presents a true patchwork of tradition and innovation. Complexity, texture and vibrancy are the key characteristics of this unique blend.



Variety

45% Grenache, 18% Mataro, 15% Shiraz, 12% Zinfandel, 10% Cabernet

Vineyards

Sourced predominately from the Hentley farm estate and neighbouring north western Barossa vineyards. The top soil is predominately a red clay loam, and the subsoil varies from shattered limestone to salt & pepper siltstone and bluestone at depth. All vines are grown on their own roots.

Vintage

2015 - Heavy rainfall in June and early July provided an exciting start to the season but was followed by dry conditions throughout spring and early summer resulting in budburst and flowering up to three weeks early. These dry conditions were somewhat tempered by cooler periods through December and the first half of January. A rainfall incident of 70mm in mid-January pushed sugars back and was followed by perfect warm ripening conditions with 30-32C days and cool nights down to 10C persisting for 2 weeks. These conditions resulted in a fast late ripening curve that has produced rich vibrant fruit throughout.

Winemaking

The fruit was crushed and destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure that each wine achieved a full tannin structure. 1/3 of the wine was left on skins for 50 days before being basket pressed. The remaining 2/3's went through a standard 7-10 day fermentation. All components were basket pressed to old French barrels where they underwent natural malolactic fermentation. The wines were racked off lees and returned to oak to mature separately for the first 3 months before being blended and returned to oak, a total maturation period of 10 months.

- Winemaker, Andrew Quin.

Profile

Grenache driven aromatics of strawberry, raspberry and Turkish delight with underlying herbaceous elements of lavender and pot puree. A light textural palate with red fruits of stewed rhubarb and raspberry combined with notes of spicy quince and boot leather.

Bottled: February 2016

Drink: now - 2025

Analysis:	Alc 14.5%	Acid 6.0	pH 3.55
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